

Appl. No.: 10/070,176

Filed: 05/22/2002

Page 2

Amendments to the Claims:

1-8 (Cancelled)

9. (Currently Amended) The A method of preparing a free-radical scavenging composition, comprising hydrolyzing oyster flesh using a protease to obtain an enzymatic oyster hydrolysate as claimed in claim 8, wherein the hydrolysate is obtained using a method comprising the following steps:

- a) grinding predrained oyster flesh,
- b) diluting the ground material in water, at a ground material/water ratio of between 30/70 and 70/30 (m/v),
- c) hydrolyzing the ground material thus diluted with subtilisin at a pH of approximately 8 and at a temperature of approximately 60°C for a period of time sufficient for the hydrolysate to exhibit a degree of protein hydrolysis at least equal to 50%,
- d) stopping the hydrolysis by inactivation of the subtilisin, and
- e) collecting the liquid phase of the hydrolysate.

10. (Currently Amended) The A method of preparing a free-radical scavenging composition, comprising hydrolyzing oyster flesh using a protease to obtain an enzymatic oyster hydrolysate as claimed in claim 8, wherein the hydrolysate is obtained using a method comprising the following steps:

- a) grinding predrained oyster flesh,
- b) diluting the ground material in water, at a ground material/water ratio of between 30/70 and 70/30 (m/v),
- c) hydrolyzing the ground material thus diluted with pepsin, at a pH of approximately 2 and at a temperature of approximately 40°C, for a period of time sufficient for the hydrolysate to exhibit a degree of protein hydrolysis at least equal to 50%,
- d) stopping the hydrolysis by inactivation of the pepsin, and
- e) collecting the liquid phase of the hydrolysate.

Appl. No.: 10/070,176

Filed: 05/22/2002

Page 3

11. (Currently Amended) The A method of preparing a free-radical scavenging composition, comprising hydrolyzing oyster flesh using a protease to obtain an enzymatic oyster hydrolysate as claimed in claim 8, wherein the hydrolysate is obtained using a method comprising the following steps:

- a) grinding predrained oyster flesh,
- b) diluting the ground material in water, at a ground material/water ratio of between 30/70 and 70/30 (m/w),
- c) hydrolyzing the ground material thus diluted with trypsin, at a pH of approximately 8 and at a temperature of approximately 37°C, for a period of time sufficient for the hydrolysate to exhibit a degree of protein hydrolysis at least equal to 50%,
- d) stopping the hydrolysis by inactivation of the trypsin, and
- e) collecting the liquid phase of the hydrolysate.

12-14 (Cancelled)

15. (Currently Amended) A food supplement comprising a free-radical scavenging composition obtained by the method of claim 9 [[1]].

16. (Currently Amended) A food supplement comprising a free-radical scavenging composition obtained by the method of claim 10 [[3]].

17-19 (Cancelled)

20. (Currently Amended) A food supplement comprising a free-radical scavenging composition obtained by the method of claim 11 ~~an enzymatic hydrolysate of oyster flesh hydrolyzed by a protease.~~

21. (Cancelled)